A.D. 1865, 12th April. N° 1041.

Cooking Utensil.

LETTERS PATENT to Frederic Pelham Warren, of Southsea, in the County of Hants, Commander in the Royal Navy, for the Invention of "AN IMPROVED COOKING UTENSIL."

Sealed the 3rd October 1865, and dated the 12th April 1865.

PROVISIONAL SPECIFICATION left by the said Frederic Pelham Warren at the Office of the Commissioners of Patents, with his Petition, on the 12th April 1865.

I, FREDERIC PELHAM WARREN, of Southsea, in the County of Hants, Commander in the Royal Navy, do hereby declare the nature of the said Invention for "AN IMPROVED COOKING UTENSIL," to be as follows :—

The object of my said Invention of an improved cooking utensil is to enable flesh and other food to be cooked not only without danger of being burnt or subjected in the process to a more than sufficient heat, but also to avoid its absorption of moisture, and by the condensation of the steam or vapour given off by the evaporation of the fluids contained in such flesh or other food to effect the boiling or stewing thereof without its being placed or coming into contact with water for that purpose.

In order to effect the object named I make use of two vessels, one of which

contains water, and may be subjected to the direct action of the fire, or may be otherwise heated in the manner of an ordinary glue pot; and the other one, intended to contain the flesh or other food to be cooked, is formed so as to be partially contained within the former, and to partly project above it, and is fitted with a suitable cover, so that the steam or vapour given off during the process of cooking may be condensed by coming into contact with the internal surface of such projecting and less heated portion of the vessel. The steam generated in the outer vessel may be carried off by a groove or channel formed in or upon the exterior surface of the inner vessel, or in any other convenient or suitable manner.

SPECIFICATION in pursuance of the conditions of the Letters Patent, filed by the said Frederic Pelham Warren in the Great Seal Patent Office on the 11th October 1865.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, FREDERIC PELHAM WARREN, of Southsea, in the County of Hants, Commander in the Royal Navy, send greeting.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Twelfth day of April, in the year of our Lord One thousand eight hundred and sixty-five, in the twenty-eighth year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said Frederic Pelham Warren, Her special licence that I, the said Frederic Pelham Warren, my executors, administrators, and assigns, or such others as I, the said Frederic Pelham Warren, my executors, administrators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "AN IMPROVED COOKING UTENSIL," upon the condition (amongst others) that I, the said Frederic Pelham Warren, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said Frederic Pelham Warren, do hereby declare the nature of my said Invention, and in what manner the same is to

be performed, to be particularly described and ascertained in and by the following statement :—

The object of my said Invention of an improved cooking utensil is to enable flesh and other food to be cooked not only without danger of being burnt or subjected in the process to a more than sufficient heat, but also to avoid its absorption of moisture, and by the condensation of the steam or vapour given off by the evaporation of the fluids contained in such flesh or other food to effect the boiling or stewing thereof without its being placed or coming into contact with water for that purpose.

In order to effect the object named I make use of two vessels, one of which contains water, and may be subjected to the direct action of the fire, or may be otherwise heated in the manner of an ordinary glue pot; and the other one, intended to contain the flesh or other food to be cooked, is formed so as to be partially contained within the former and to partly project above it, and is fitted with a suitable cover, so that the steam or vapour given off during the process of cooking may be condensed by coming into contact with the internal surface of such projecting and less heated portion of the vessel. The steam generated in the outer vessel may be carried off by a groove or channel formed in or upon the exterior of the inner vessel, or in any other convenient or suitable manner.

Fig. 1, Sheet 1, of the accompanying Drawings is a vertical section of a cooking utensil constructed according to my said Invention; and Fig. 2 a sectional view of the utensil taken through the line A, B, of Fig. 1. Similar letters of reference refer to the same parts in all the Figures.

a represents an ordinary pan or vessel containing the lower portion of a second vessel *b* (resting by means of a rim or projection *c*); the upper portion b^1 of which projects above the top of the pan *a*, and is furnished with a lid or cover *d*, and a channel *e* provided with suitable perforations for the purpose hereafter named. The flesh or other food to be cooked is placed within the inner vessel *b*, the lower portion of which is surrounded by the water in the pan *a*, which latter may be subjected to heat in the ordinary manner. The steam or vapour ascending from the flesh or other food in the interior vessel is condensed by coming into contact with the internal surface of the less heated lid or cover *d* and upper portion b^1 of the inner vessel *b*. The steam generated in the pan *a* enters the channel *e* by means of the perforations below the top of the outer vessel, and passes away through those situated above it. In some cases, instead of permitting the steam to escape, as last mentioned, I utilize the same for the cooking or steaming of potatoes or other matters, and for this purpose make use of the arrangement shewn in Figs. 3 and 4, in

which, instead of the perforated channel *e* I employ a tube or passage *f* communicating at its lower end with the interior of the pan *a*, and extending upward some distance within the vessel *b*. I also do away with the lid *d*, and substitute therefor a third vessel *g* provided with a tube or pipe *h* fitting into and communicating with the tube or passage *f*. The potatoes or other matters to be cooked or steamed are placed in the upper vessel *g*. The steam from the pan *a* passes upward through the tubes or passages *f* and *h* into the vessel *g* containing the potatoes or other matters to be steamed, and after coming in contact therewith passes through the tube or passage *i* into the hollow cover or lid *j* wherein it is condensed, and from whence the condensed water passes by the pipe *i* through the vessel *g* and passages *h* and *f* back into the pan *a*. A small piece *x* provides against any obstruction to the passage *h* by the potatoes or other matters in the vessel *g*. When it is required to make use only of the vessel *b* without employing the upper vessel *g*, the latter may be removed and the lid or cover *j* be placed in the position shewn in Fig. 5, so that the steam generated in the pan *a*, instead of passing through a vessel for the purpose of steaming or cooking potatoes or other matters, as before described, passes direct through the pipes *f* and *i* into the hollow lid *j* as aforesaid. Fig. 6 represents a modification in which the inner vessel *b* is constructed of earthenware or other similar material, and is provided with a rim having a groove or channel *k* for containing water between it and the projecting ledge *l* of the lid or cover *d*, in order to prevent the escape from the interior of the inner vessel of the steam or vapour given off by the flesh or food during the process of cooking. In this case the vessel *a* is made sufficiently large to contain potatoes or other matters to be boiled or cooked below the inner vessel, the steam generated in the pan *a* passing away through suitable perforations *m* formed in the rim or projection *c* of the inner vessel.

Fig. 7, Sheet 2, shews an arrangement where three utensils are simultaneously in operation, and in which, instead of placing water within the outer vessel *a* of each such utensil, the steam generated in the pan or vessel *a* of the central one is made to pass along suitable pipes or spouts *o*, which communicate by means of suitable connections *p* with a loose piece *q* (fitting on to the vessel *a*) into the pans *a* of the other utensils, for the purpose of heating their inner vessels *b*. Fig. 8 is an arrangement in which the cooking is effected by steam generated in a boiler *r*, and passing therefrom along a pipe *s*, communicating by cocks and connections *t* with the outer vessel *a* of each of the utensils, which latter are placed on a suitable stand or table *u*; Fig. 9 is a modification in which one outer vessel or copper *a* is provided with

several inner vessels *b*; Fig. 10 is a front view of a ship's galley or caboose furnished with utensils constructed according to my Invention; and Fig. 11 a side view of the same. In this case the utensils are square or four-sided in plan, and are heated by steam passing from a boiler *r*, along pipes *s*, through suitable cocks and connections *t* into the outer vessels *a*.

My Invention may likewise be advantageously employed in portable apparatus for army and other purposes, in which cases the utensils may conveniently be heated by means of steam generated in an apparatus, such as that known as "the 'Field' boiler," or in any other suitable contrivance, preferring however to use the boiler last herein mentioned in cases where it is of importance that the cooking apparatus should be of light weight.

Having now fully described and ascertained the nature of my said Invention, and in what manner the same may be conveniently carried into effect, I would have it understood that I do not strictly confine or limit myself to the precise forms or details represented; but that what I claim is, the general arrangements and combinations of parts constituting cooking utensils constructed and operating substantially as and for the purposes described and set forth.

In witness whereof, I, the said Frederic Pelham Warren, have hereunto set my hand and seal, this Sixth day of October, in the year of our Lord One thousand eight hundred and sixty-five.

FREDERIC PELHAM (L.S.) WARREN.

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A.D. 1865, April 12, N° 1041,
WARREN'S Specification.

FIG. 1.

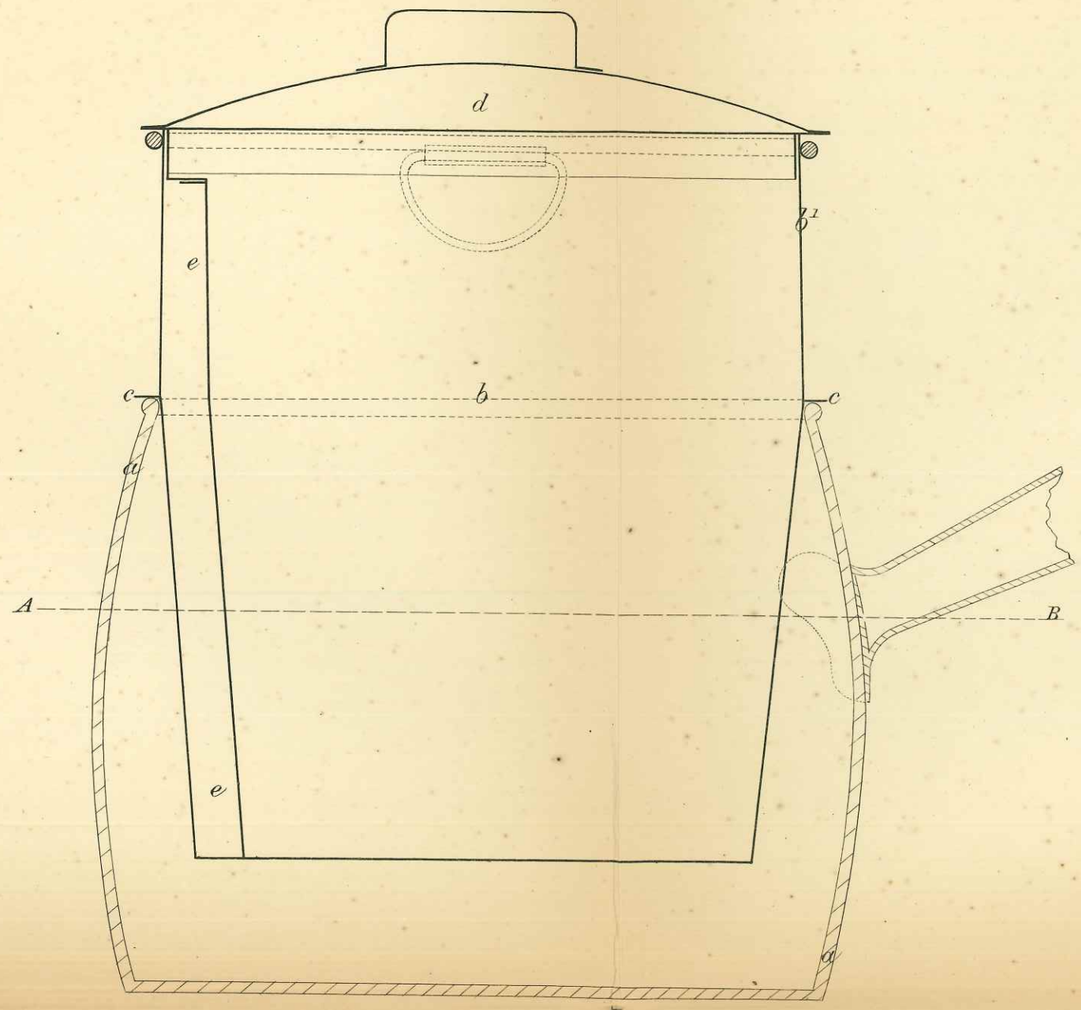


FIG. 5.

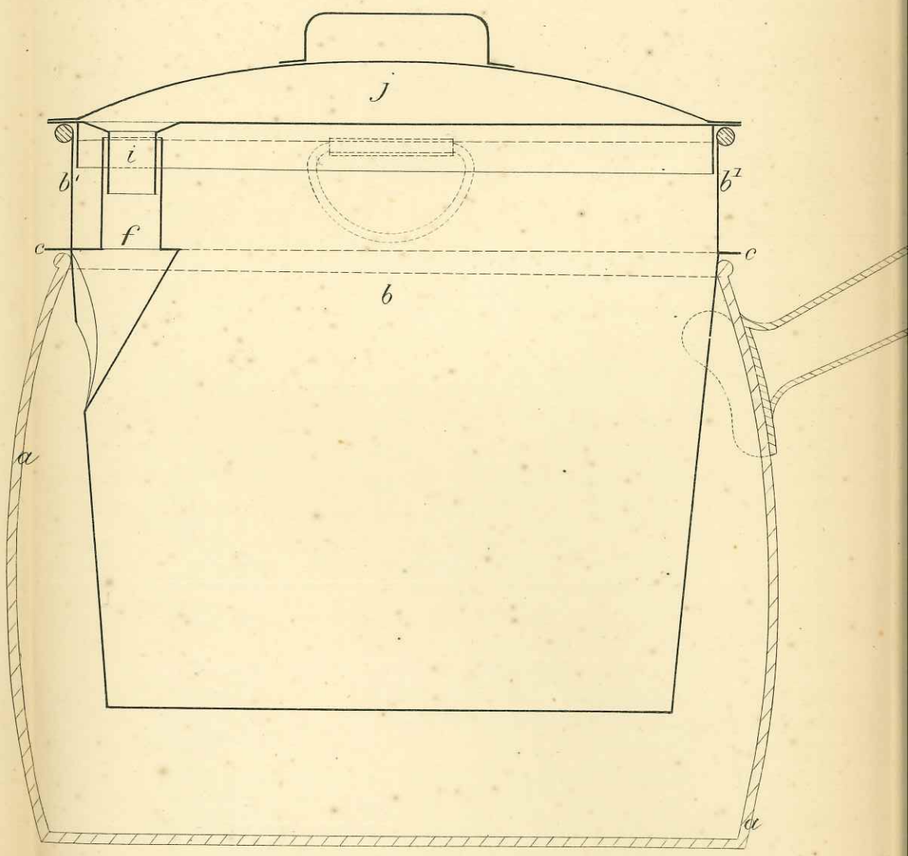


FIG. 6.

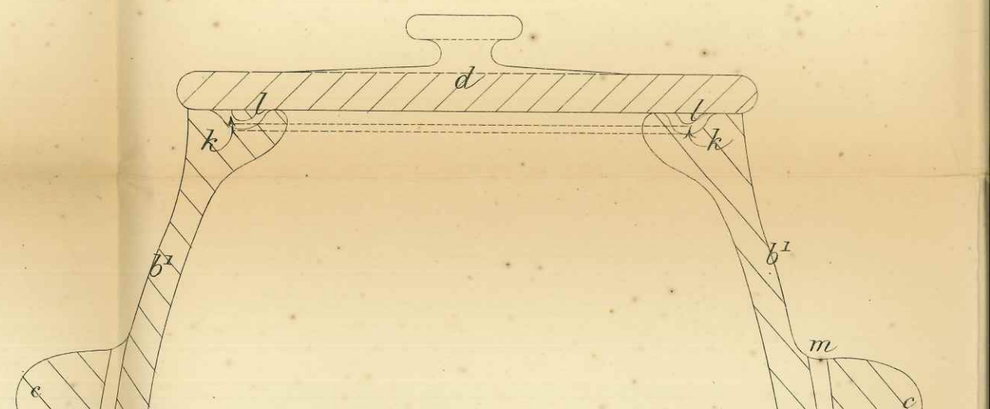


FIG. 5.

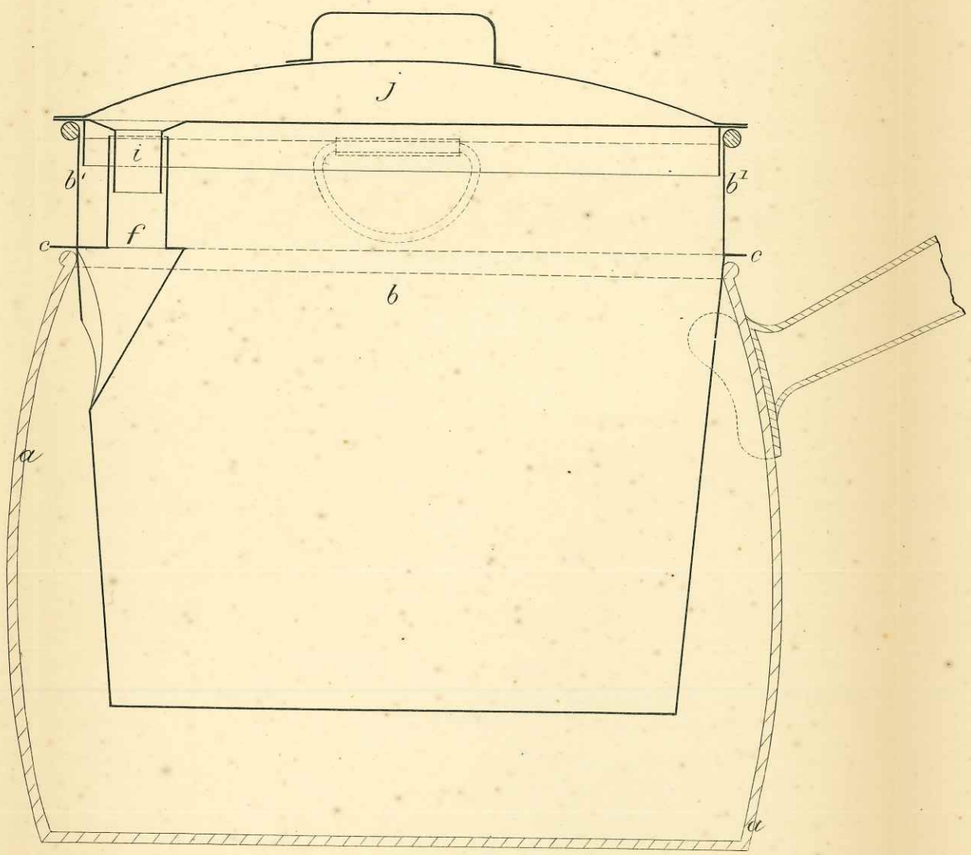


FIG. 6.

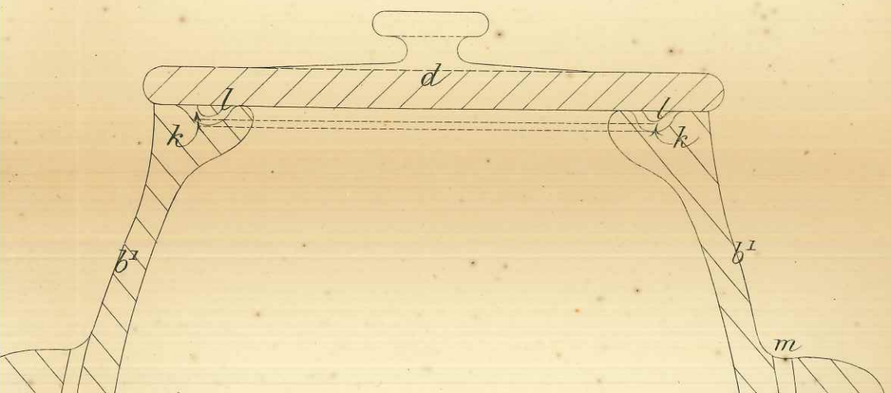
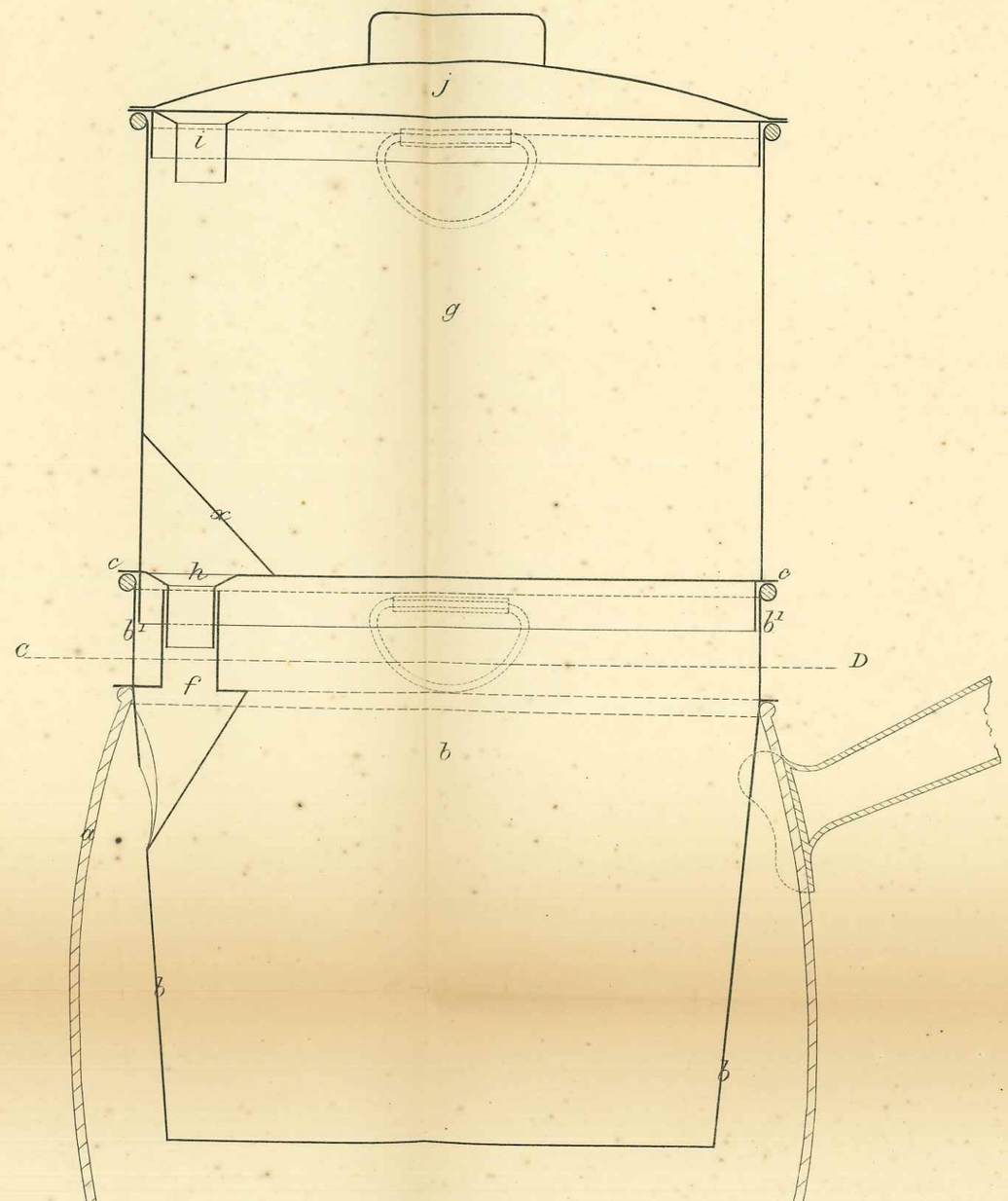


FIG. 3.



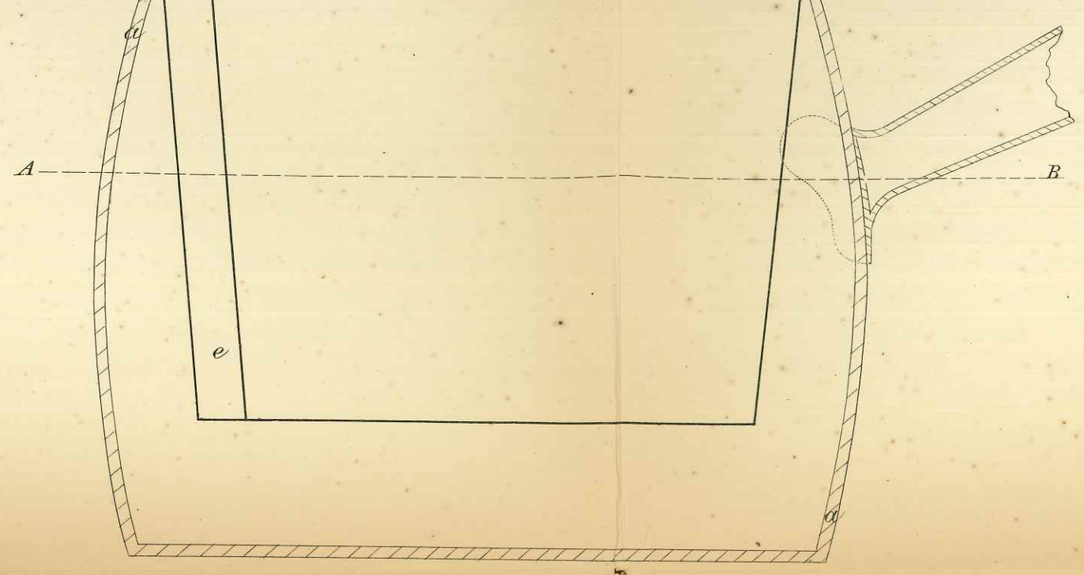
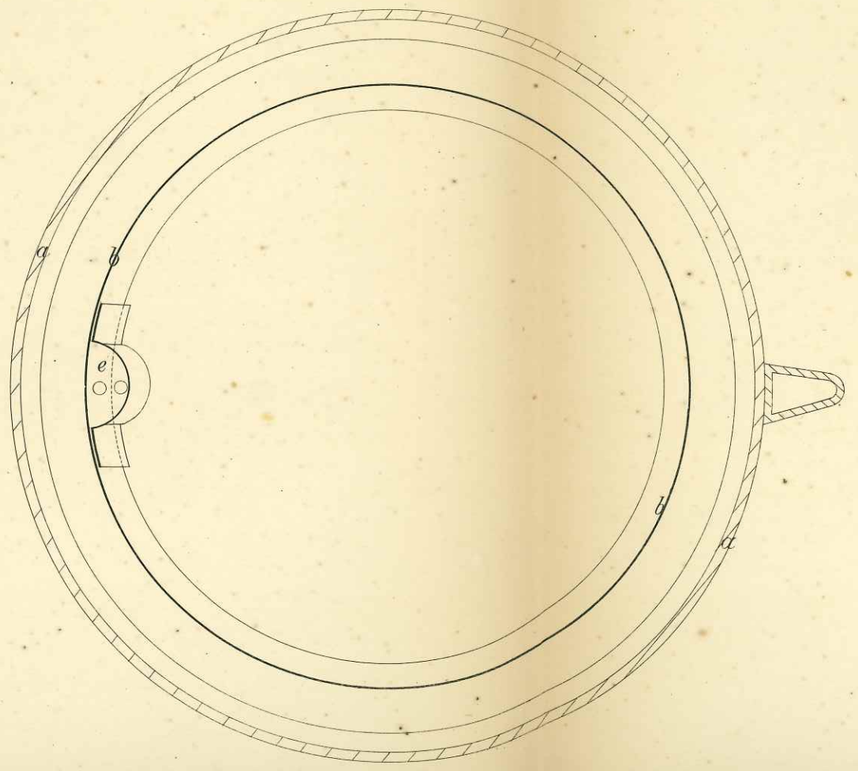


FIG. 2.



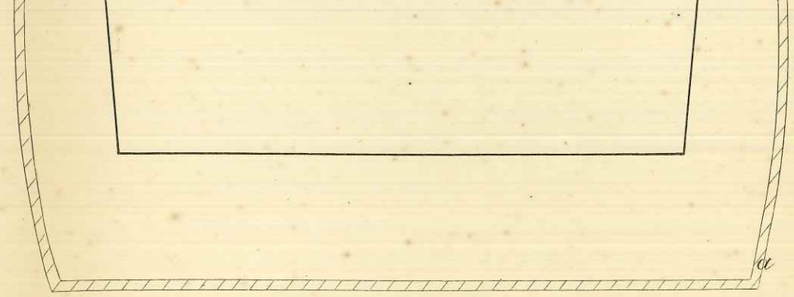
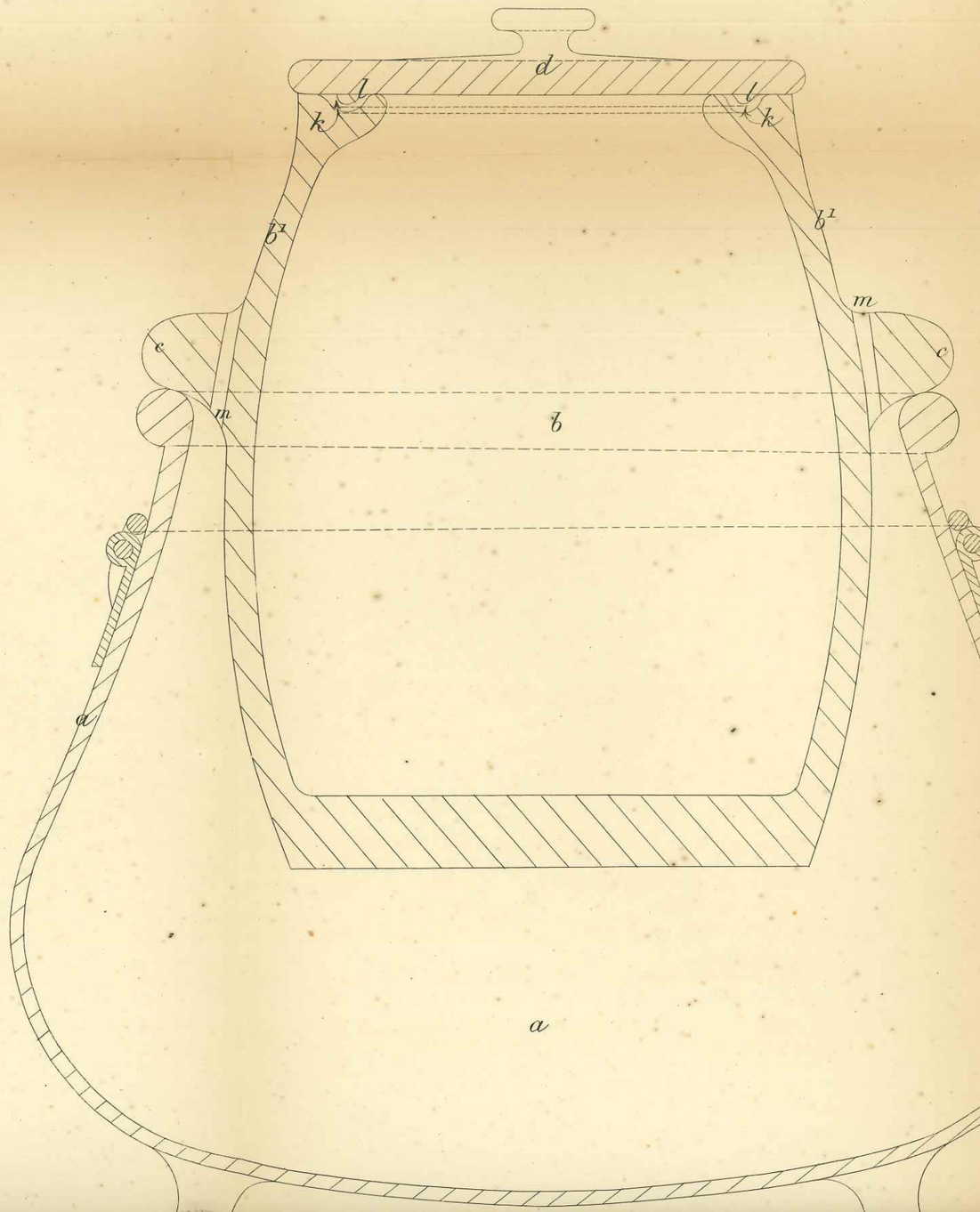


FIG. 6.



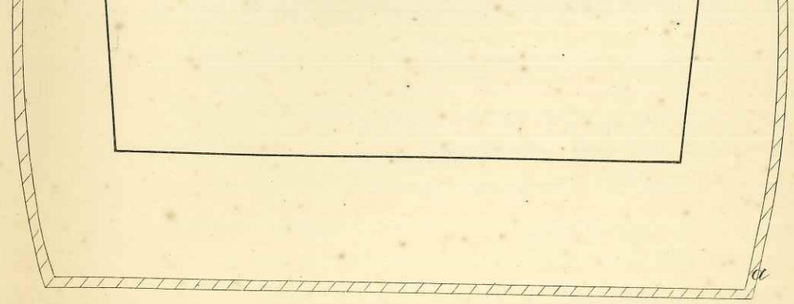
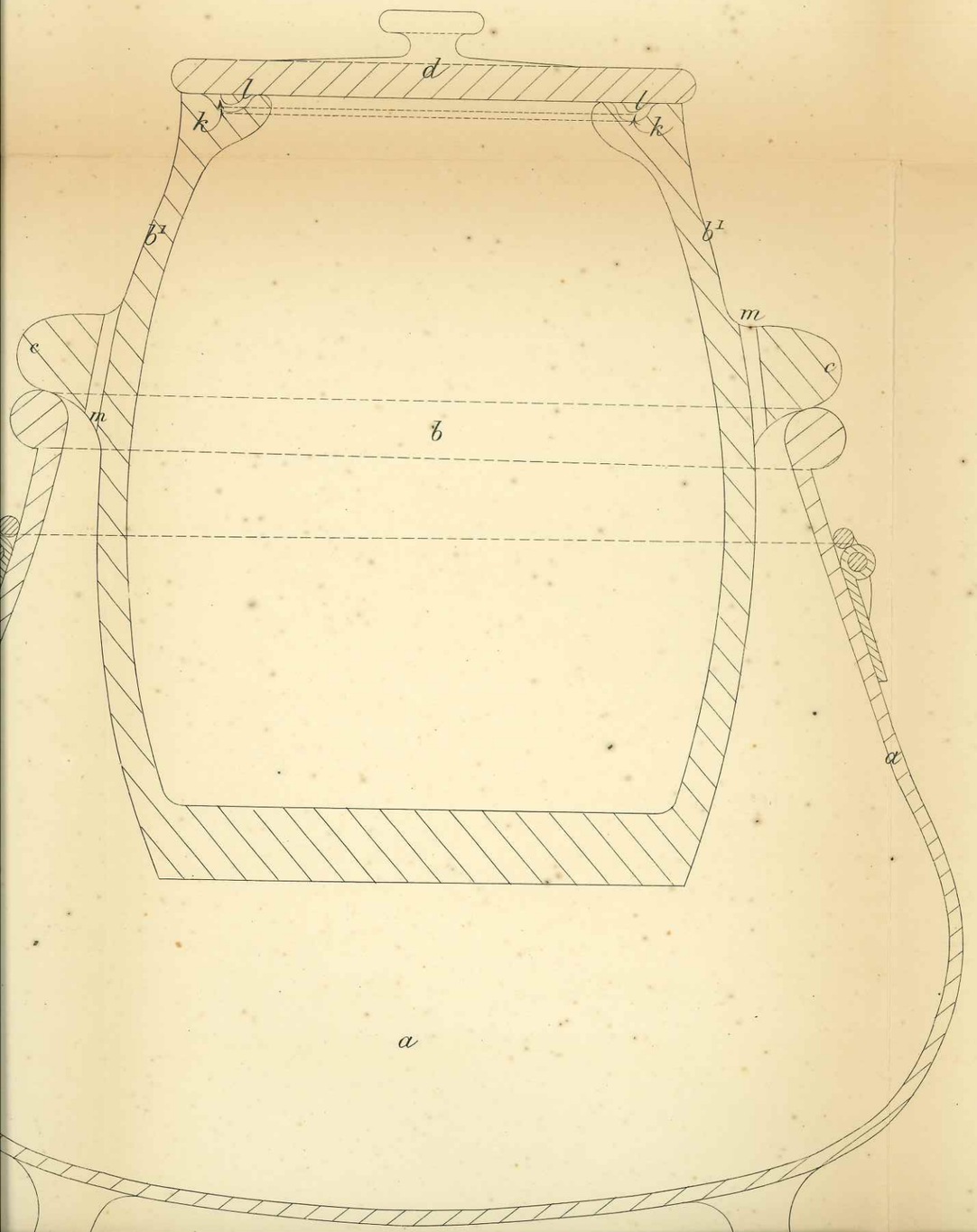


FIG. 6.



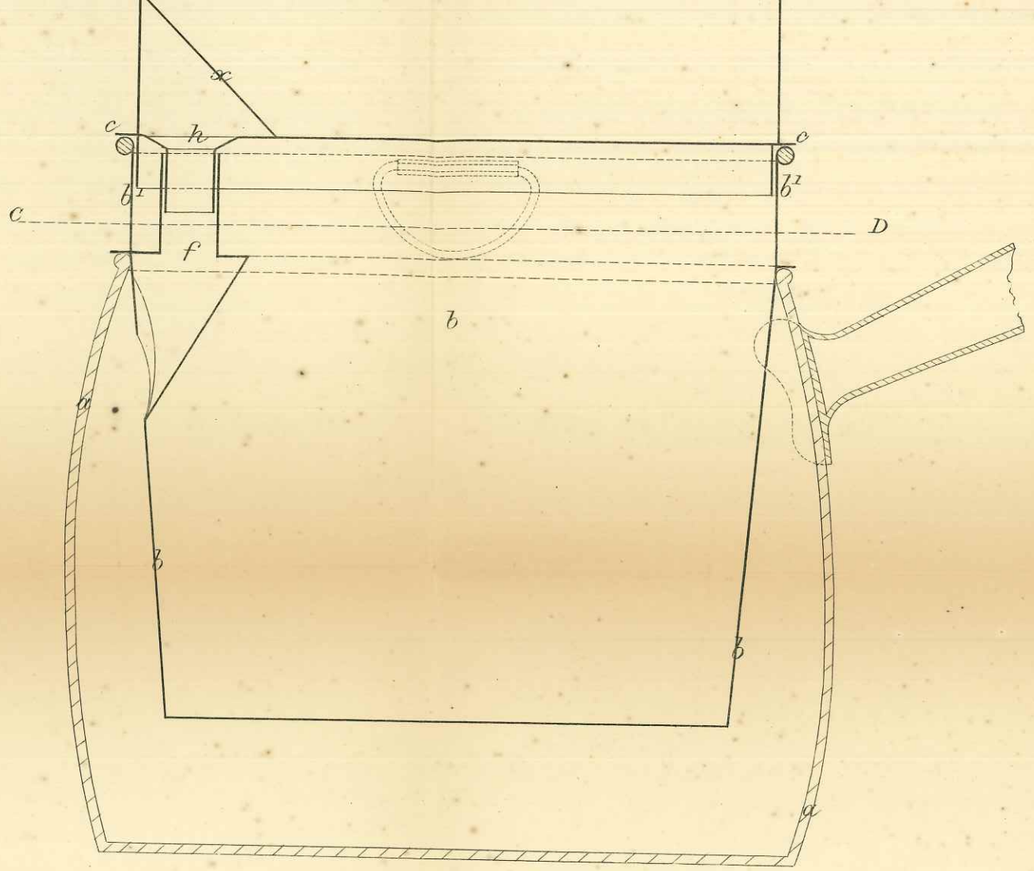
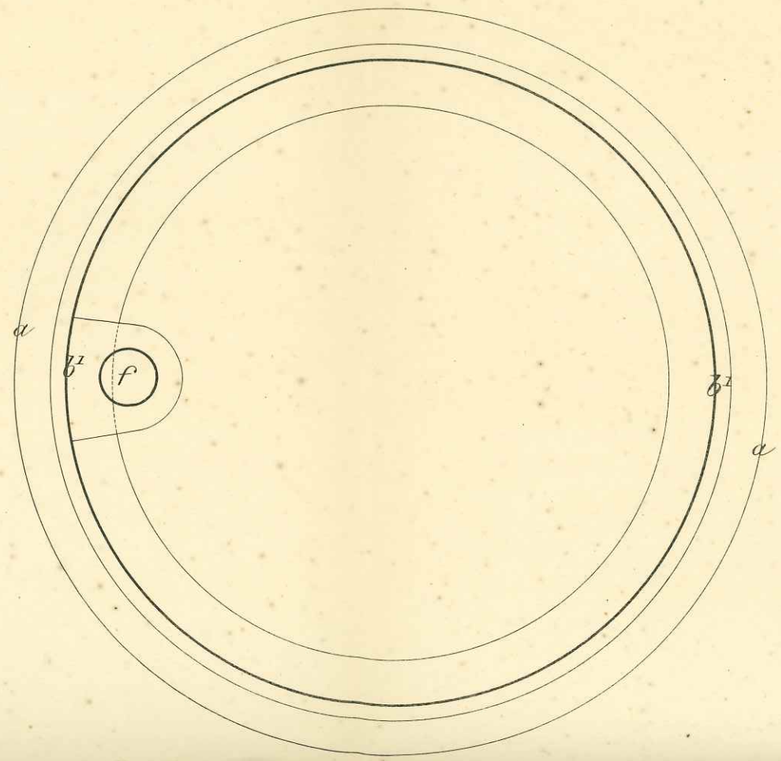


FIG. 4.



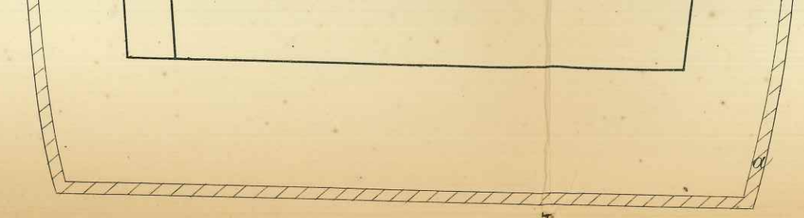


FIG. 2.

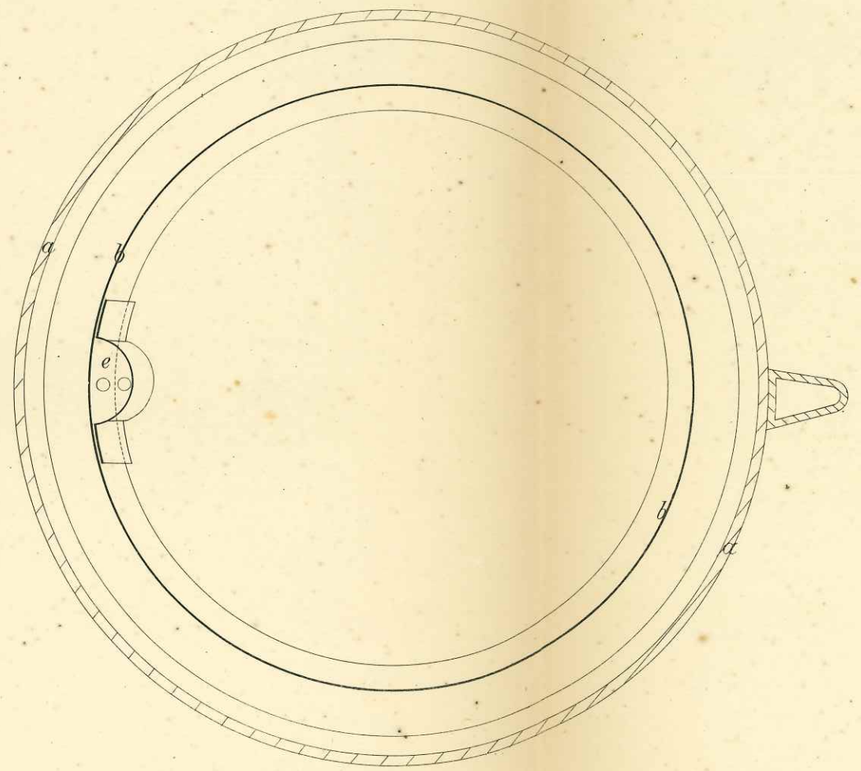


FIG. 6.

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FIG. 6.

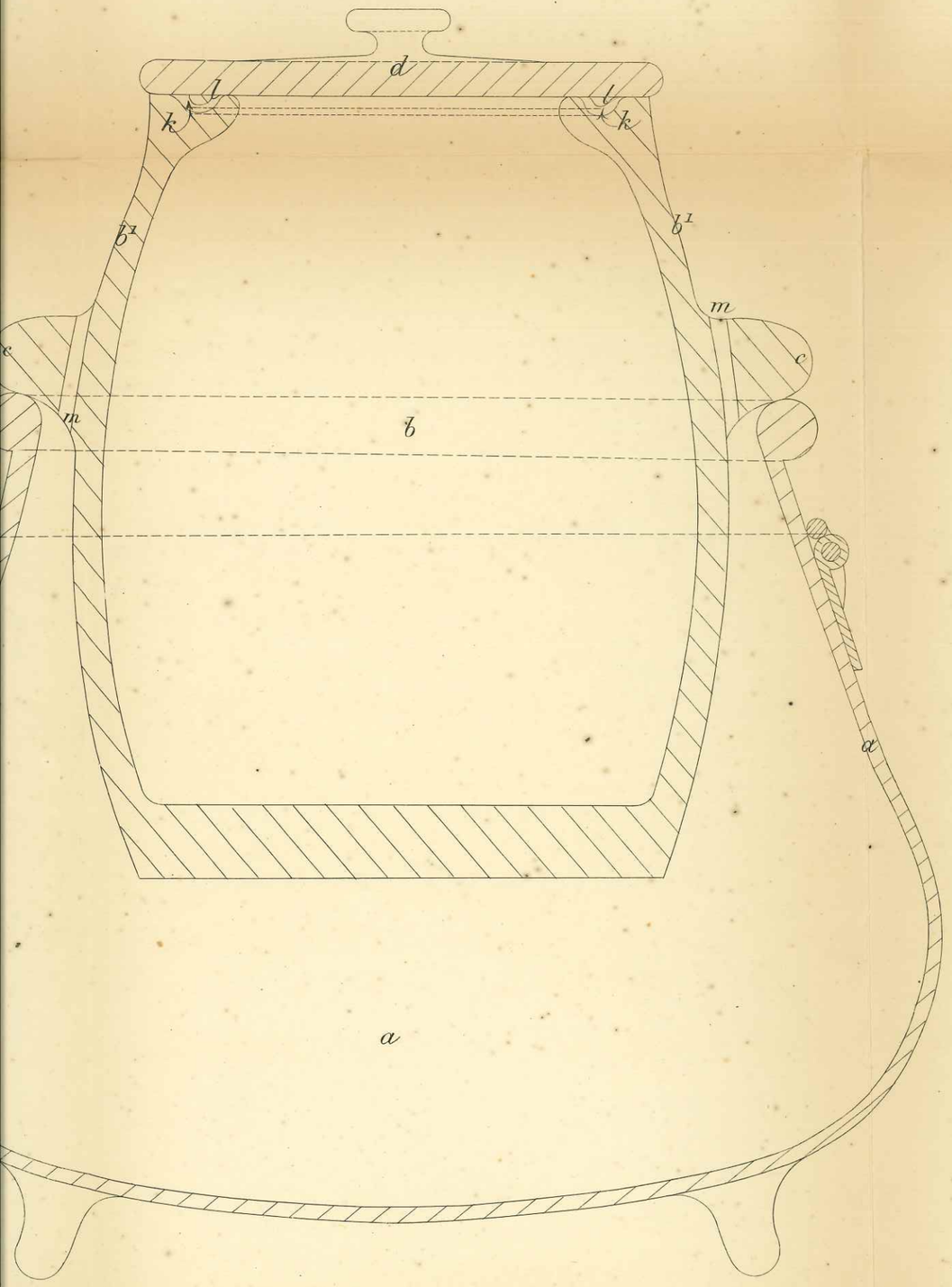
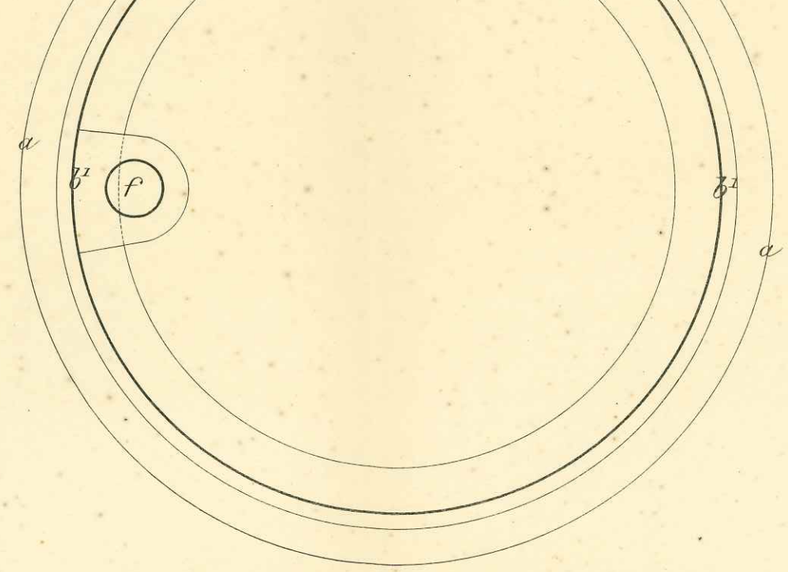


FIG. 4.



Section of utensil through the line C. D. of Fig. 3.

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FIG. 7.

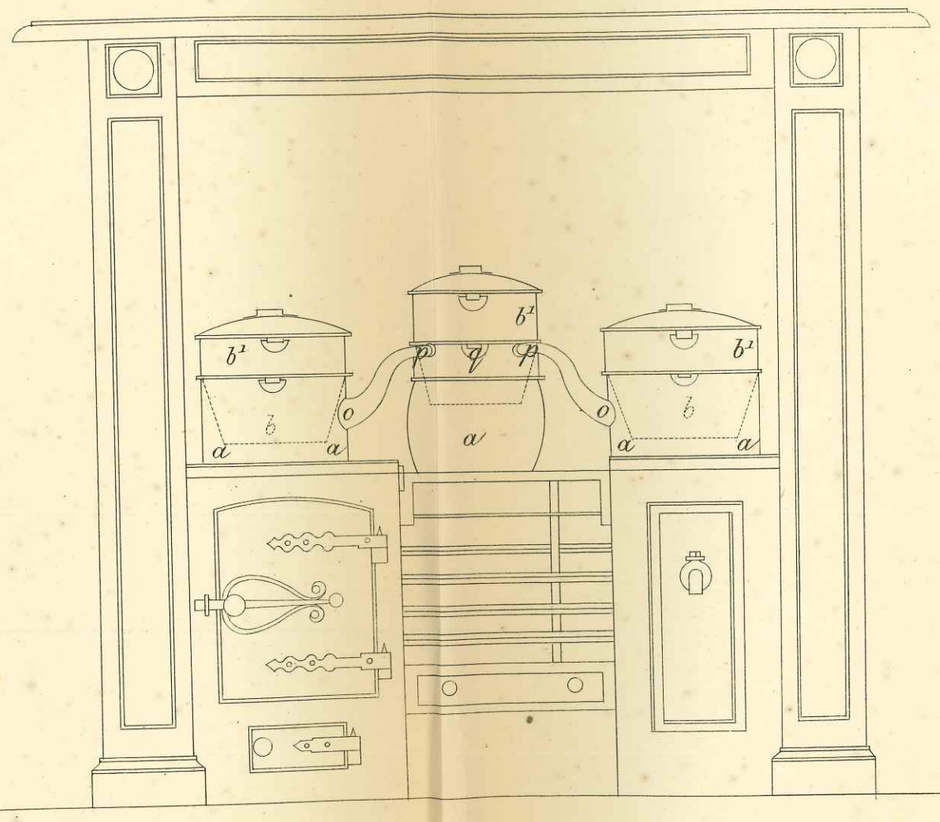


FIG. 9.

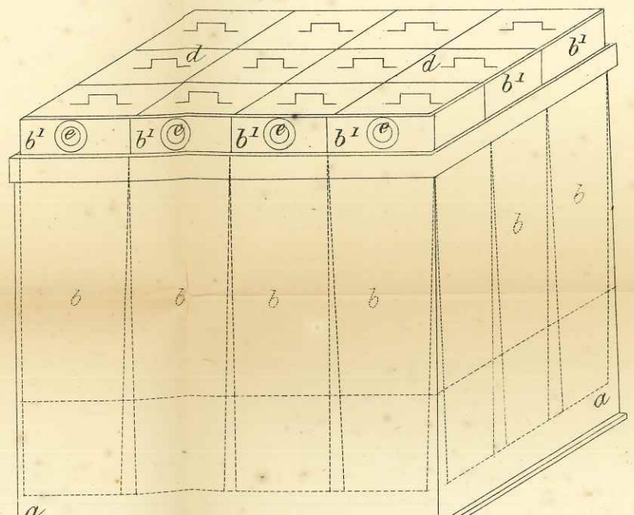


FIG. 10.

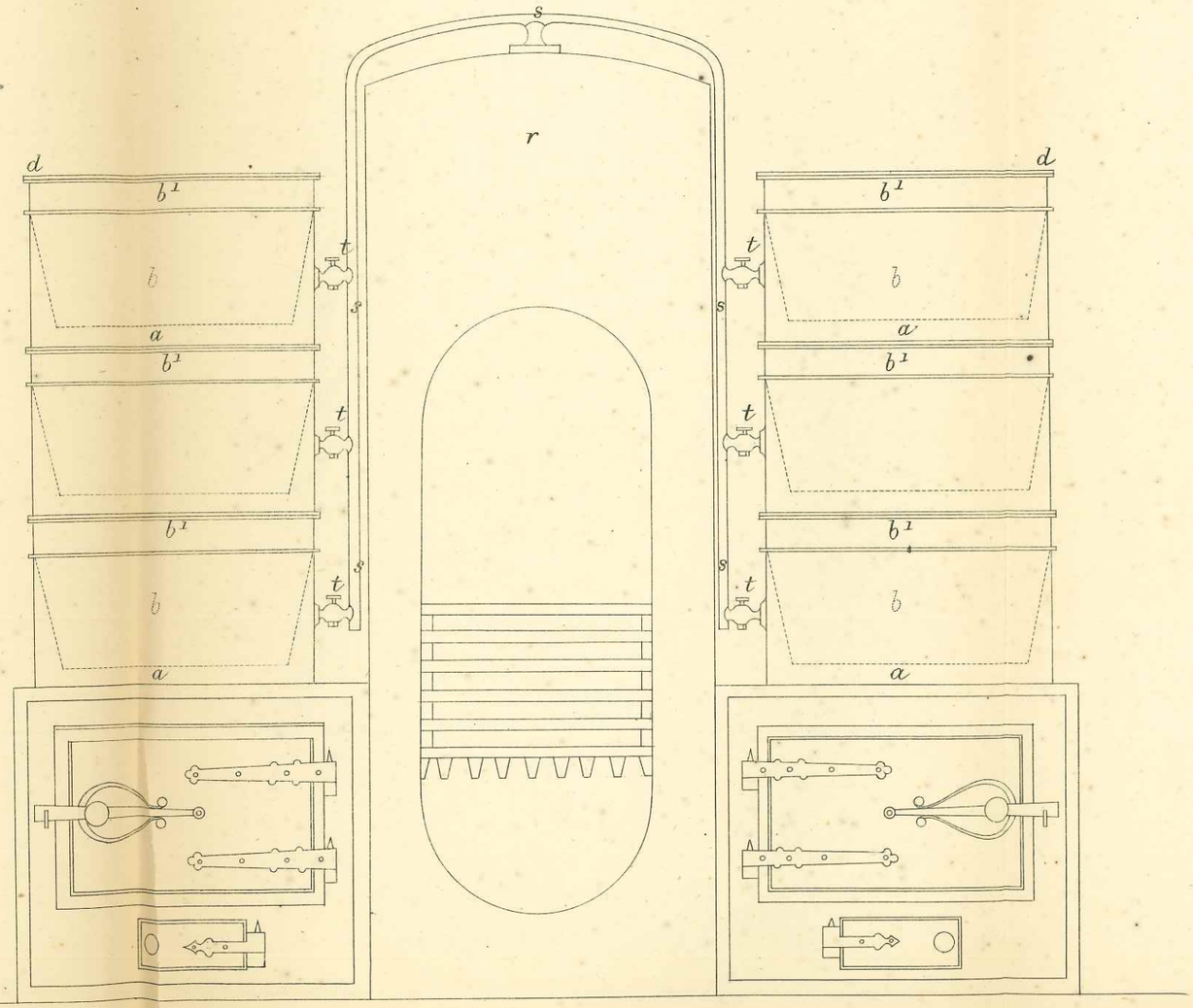


FIG. 9.

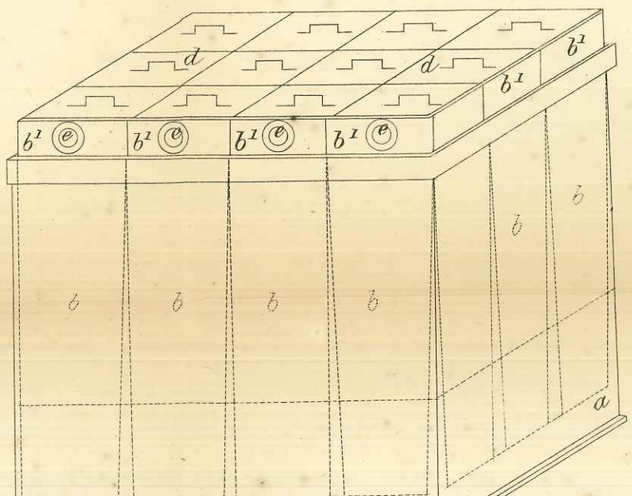


FIG. 11.

FIG. 7.

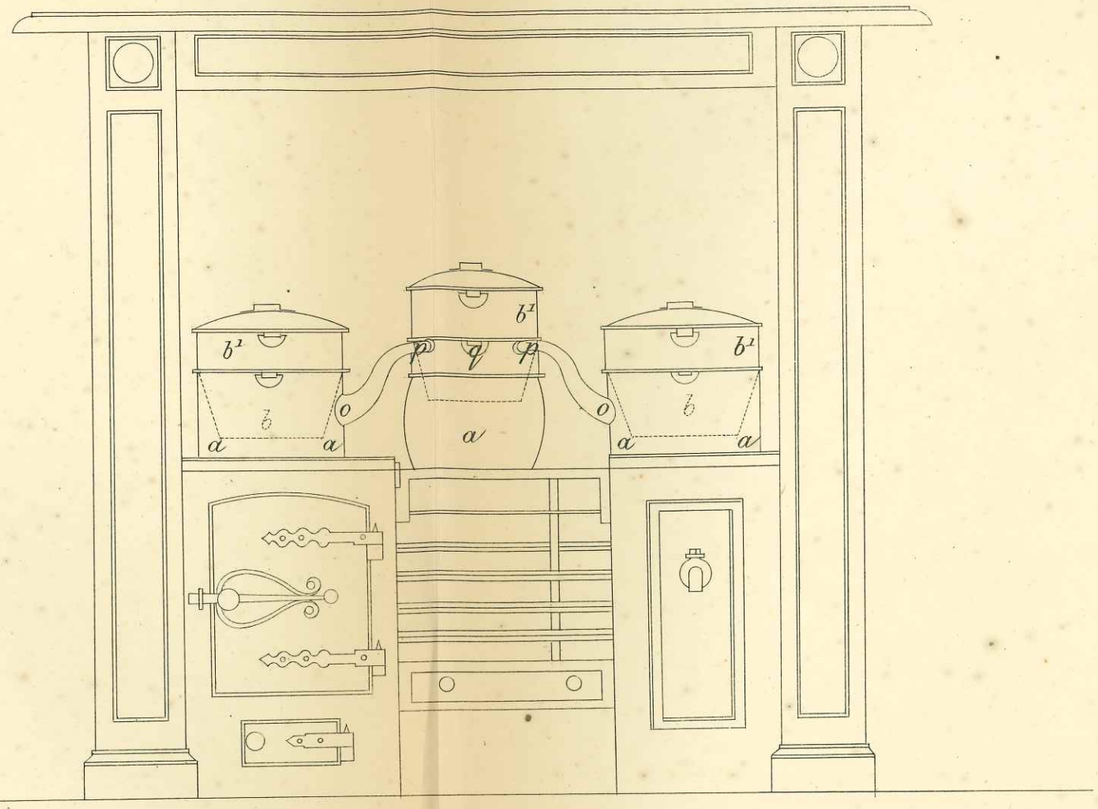
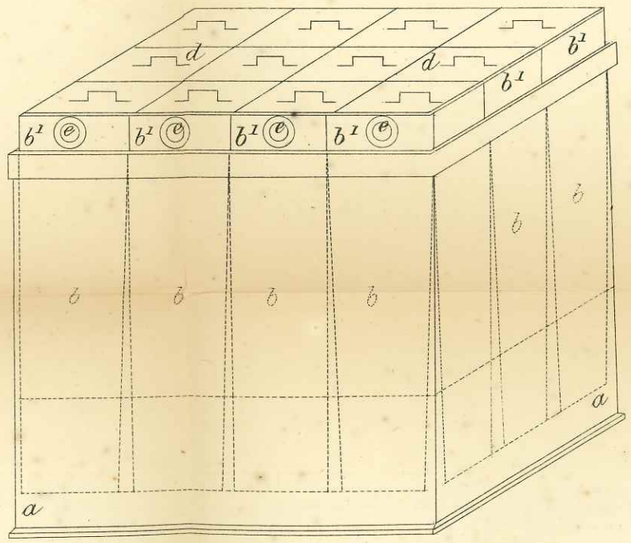


FIG. 8.

FIG. 9.



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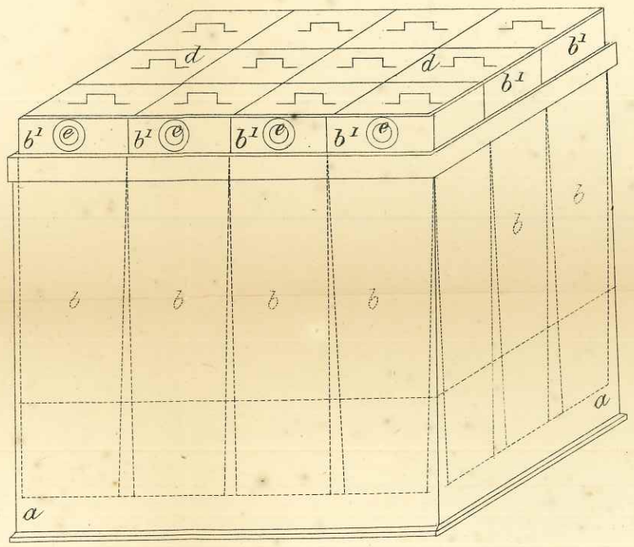


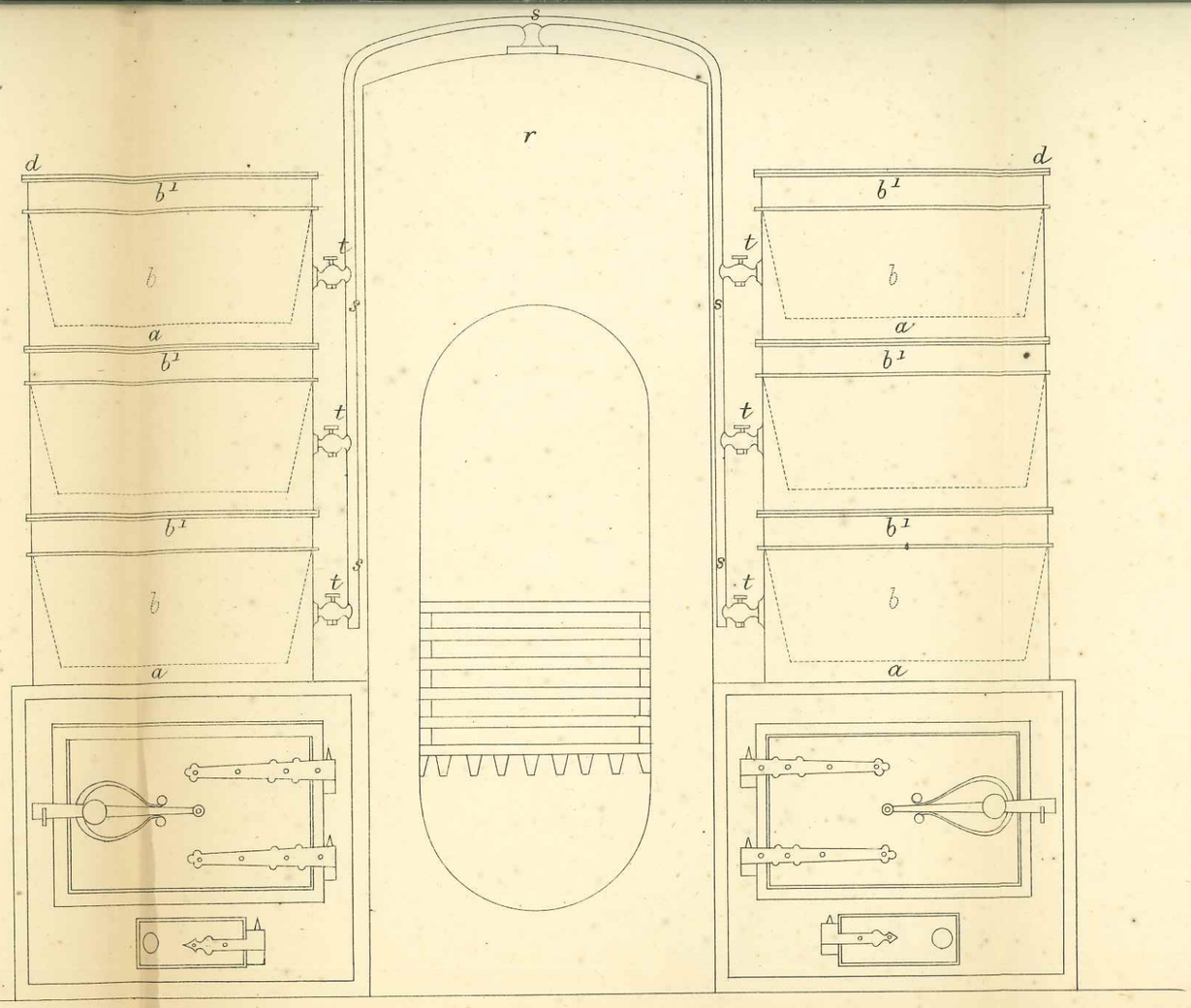
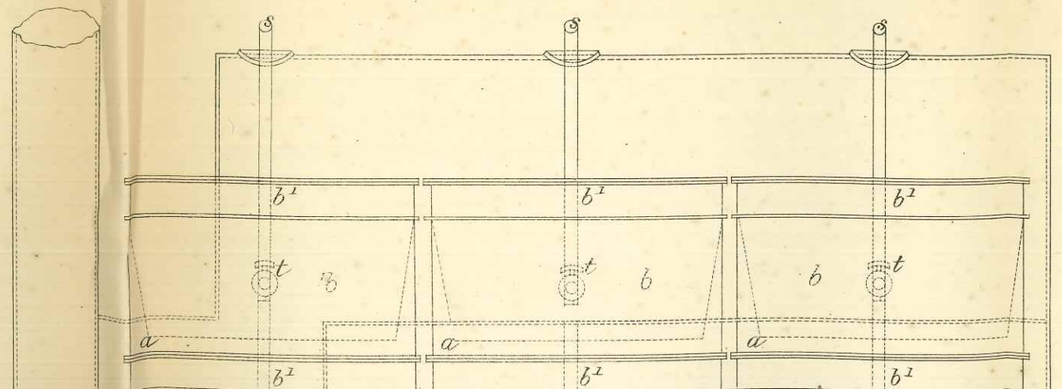


FIG. 11.



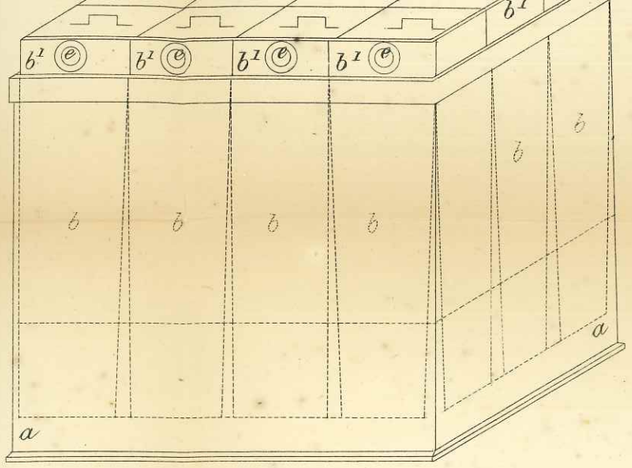
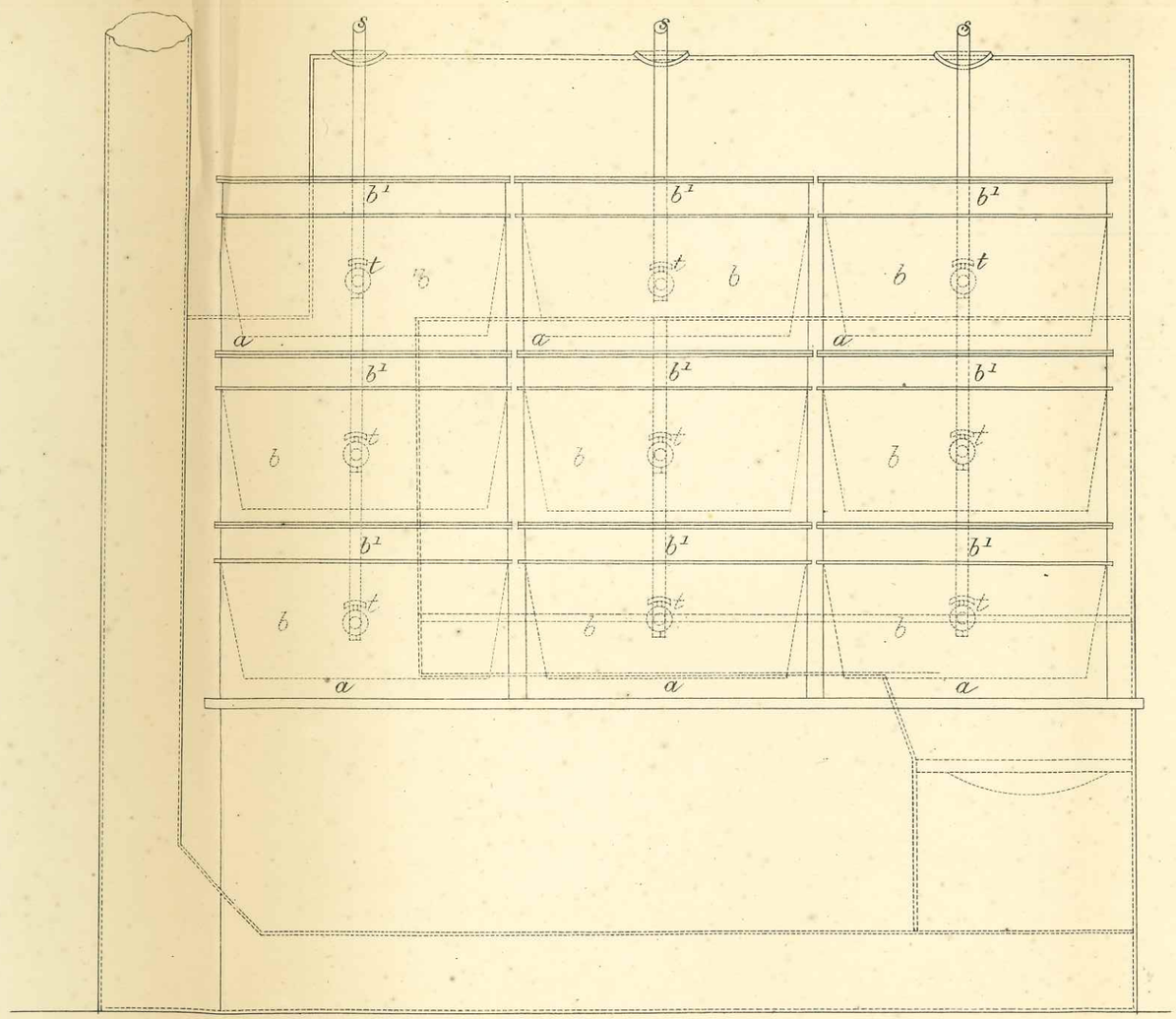


FIG. II.



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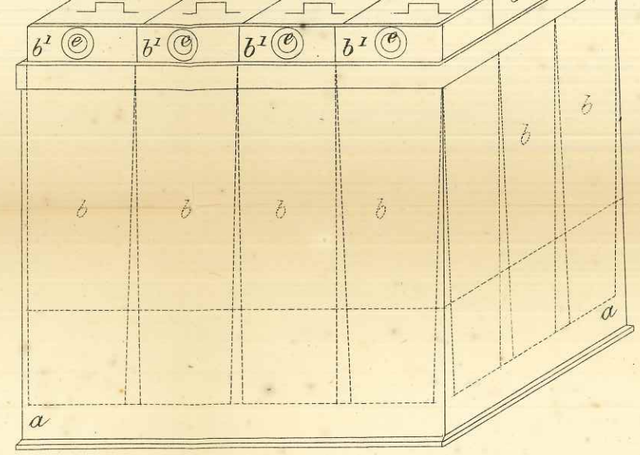
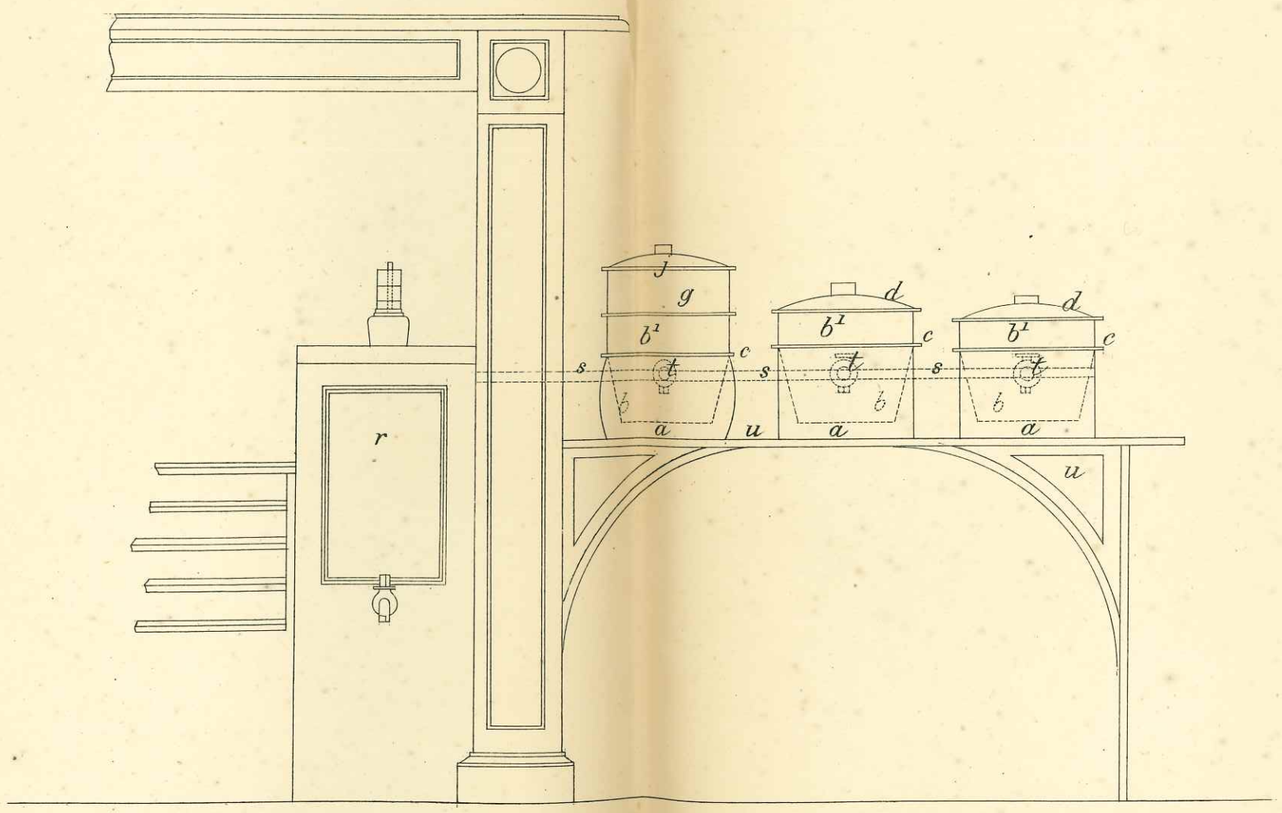


FIG. 8.



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